		DSI Envir	Page 1 onmental Health F	of 26 Fine Schedule - Foo	od Code	
		Maximum Fine 310.05 (6) 1st Appearance - \$250 2nd Appearance - \$500 3rd Appearance - \$1,000 5-Day License Suspension 4th Appearance - License Revocation				
			CRITICAL VI	OLATIONS		
Code #	Critical Violations	Fine Level - 1 50% OF FINE	Fine Level - 2 60% OF FINE	Fine Level - 3 70% OF FINE	Fine Level - 4 80% OF FINE	Fine Level - 5 90% - 100% OF FINE
4626.0025	2-101.11 assignment* MINOR	licensee shall be the PIC or shall designate a PIC-ensure PIC present during all hours of operation CONTINUOUS CRITICAL	Mitigating/Aggravating Factors 331A.11 (3)	RECURRING CRITICAL OR Mitigating/Aggravating Factors - 331A.11 (3)	Mitigating/Aggravating Factors 331A.11 (3)	Mitigating/Aggravating Factors 331A.11 (3)
4626.0030	2-102.11 demonstration* MINOR	PIC shall demonstrate knowledge of foodborne disease prevention, application of HACCP principles when plan is required under part & requirements of code	Mitigating/Aggravating Factors 331A.11 (3)	RECURRING CRITICAL OR Mitigating/Aggravating Factors - 331A.11 (3)	Mitigating/Aggravating Factors 331A.11 (3)	Mitigating/Aggravating Factors 331A.11 (3)
4626.0040	2-201.11 responsibility of person in charge to require reporting by food employees and applicants* MINOR	Mitigating/Aggravating Factors 331A.11 (3)	llicensee require employees & applicants to report information about health & activities as they relate to diseases transmissible CONTINUOUS CRITICAL	Mitigating/Aggravating Factors 331A.11 (3)	RECURRING CRITICAL OR Mitigating/Aggravating Factors - 331A.11 (3)	Mitigating/Aggravating Factors 331A.11 (3)
4626.0045	2-201.12 exclusions and restrictions* MAJOR	Mitigating/Aggravating Factors 331A.11 (3)	Mitigating/Aggravating Factors 331A.11 (3)	exclude/restrict a food employee from a food establishment if the food employee is ill	Mitigating/Aggravating Factors 331A.11 (3)	Mitigating/Aggravating Factors 331A.11 (3)

Code #	Critical Violations		Page 2 c	of 26		
		Fine Level - 1 50% OF FINE	Fine Level - 2 60% OF FINE	Fine Level - 3 70% OF FINE	Fine Level - 4 80% OF FINE	Fine Level - 5 90% - 100% OF FINE
1	2-201.14 responsibility of food employee or applicant to report to person in charge*	Mitigating/Aggravating Factors 331A.11 (3)	A food employee or a person who applies for a job as a food employee shall - report to PIC - comply with exclusions & restrictions CONTINUOUS CRITICAL	Mitigating/Aggravating Factors 331A.11 (3)	RECURRING CRITICAL OR Mitigating/Aggravating Factors - 331A.11 (3)	Mitigating/Aggravating Factors 331A.11 (3)
	2-201.15 reporting by person in charge* MAJOR	Mitigating/Aggravating Factors 331A.11 (3)	Mitigating/Aggravating Factors 331A.11 (3)	The person in charge shall notify the regulatory authority of a food employee infected with	Mitigating/Aggravating Factors 331A.11 (3)	Mitigating/Aggravating Factors 331A.11 (3)
	2-301.11 clean condition* MAJOR	Mitigating/Aggravating Factors 331A.11 (3)	Mitigating/Aggravating Factors 331A.11 (3)	a food employee shall keep hands & exposed portions of arms clean	Mitigating/Aggravating Factors 331A.11 (3)	Mitigating/Aggravating Factors 331A.11 (3)
	2-301.12 cleaning procedure* MAJOR	Mitigating/Aggravating Factors 331A.11 (3)	Mitigating/Aggravating Factors 331A.11 (3)	with a cleaning compound in a handwashing lavatory in the food preparation area by vigorously rubbing lathered hands/arms for 20 seconds rinsing with clean water	Mitigating/Aggravating Factors 331A.11 (3)	Mitigating/Aggravating Factors 331A.11 (3)
t	2-301.14 when to wash* MAJOR	Mitigating/Aggravating Factors 331A.11 (3)	Mitigating/Aggravating Factors 331A.11 (3)	employee shall clean the hands/exposed portions of the arms as specified in part 4626.0070 at the following times	Mitigating/Aggravating Factors 331A.11 (3)	Mitigating/Aggravating Factors 331A.11 (3)
	2-401.11 eating, drinking, or using tobacco* MINOR	employee shall eat, drink, or use any form of tobacco only in designated areas CONTINUOUS CRITICAL		RECURRING CRITICAL OR Mitigating/Aggravating Factors - 331A.11 (3)	Mitigating/Aggravating Factors 331A.11 (3)	Mitigating/Aggravating Factors 331A.11 (3)

Code #	Critical Violations		Page 3 o	of 26		
		Fine Level - 1 50% OF FINE	Fine Level - 2 60% OF FINE	Fine Level - 3 70% OF FINE	Fine Level - 4 80% OF FINE	Fine Level - 5 90% - 100% OF FINE
4626.0110	2-401.12 discharges from eyes, nose, and mouth* MINOR	Mitigating/Aggravating Factors 331A.11 (3)	employee experiencing persistent sneezing, coughing, runny nose that causes discharges shall not work with exposed foodclean equipment-utensils-linens-unwrapped singleservice/use articles CONTINUOUS CRITICAL	Mitigating/Aggravating Factors 331A.11 (3)	RECURRING CRITICAL OR Mitigating/Aggravating Factors - 331A.11 (3)	Mitigating/Aggravating Factors 331A.11 (3)
4626.0120	2-403.11 animal handling prohibition* MINOR	except as specified in item B, employee shall not care for/handle patrol dogssupport animals-pets-other animals that are allowed CONTINUOUS CRITICAL	Mitigating/Aggravating Factors 331A.11 (3)	RECURRING CRITICAL OR Mitigating/Aggravating Factors - 331A.11 (3)	Mitigating/Aggravating Factors 331A.11 (3)	Mitigating/Aggravating Factors 331A.11 (3)
4626.0130	3-201.11 compliance with food law* MAJOR	Mitigating/Aggravating Factors 331A.11 (3)	Mitigating/Aggravating Factors 331A.11 (3)	food shall be obtained from sources that comply with food prepared-stored in a private home shall not be usedfood shall be labeled as specifiedfish shall be frozen	Mitigating/Aggravating Factors 331A.11 (3)	Mitigating/Aggravating Factors 331A.11 (3)
4626.0135	3-201.12 food in hermetically sealed container* MAJOR	Mitigating/Aggravating Factors 331A.11 (3)	Mitigating/Aggravating Factors 331A.11 (3)	food in a hermetically sealed container obtained from processing plant that is regulated by the food regulatory agency that has jurisdiction over the plant	Mitigating/Aggravating Factors 331A.11 (3)	Mitigating/Aggravating Factors 331A.11 (3)

Code # Critical Violations		Page 4 o	of 26		
	Fine Level - 1 50% OF FINE	Fine Level - 2 60% OF FINE	Fine Level - 3 70% OF FINE	Fine Level - 4 80% OF FINE	Fine Level - 5 90% - 100% OF FINE
4626.0140 3-201.13 fluid milk and milk products* MAJOR	Mitigating/Aggravating Factors 331A.11 (3)	Mitigating/Aggravating Factors 331A.11 (3)	obtained from sources that comply with Grade A standards-milk products used/offered for sale made from pasteurized milk-other frozen dairy comply with Minnesota Statutes, chapter 32	Mitigating/Aggravating Factors 331A.11 (3)	Mitigating/Aggravating Factors 331A.11 (3)
4626.0145 3-201.14 fish* MINOR	Mitigating/Aggravating Factors 331A.11 (3)	commercially & legally caught or harvested or approved for sale or service- no molluscan shellfish that are recreationally caught CONTINUOUS CRITICAL	Mitigating/Aggravating Factors 331A.11 (3)	RECURRING CRITICAL OR Mitigating/Aggravating Factors - 331A.11 (3)	Mitigating/Aggravating Factors 331A.11 (3)
4626.0150 3-201.15 molluscan shellfish* MINOR	Mitigating/Aggravating Factors 331A.11 (3)	molluscan shellfish obtained from approved sources CONTINUOUS CRITICAL	Mitigating/Aggravating Factors 331A.11 (3)	RECURRING CRITICAL OR Mitigating/Aggravating Factors - 331A.11 (3)	Mitigating/Aggravating Factors 331A.11 (3)
4626.0155 3-201.16 wild mushrooms* MINOR	Mitigating/Aggravating Factors 331A.11 (3)	wild MR obtained from sources where each mushroom is inspected-found to be safe by MR expert-does not apply to:cultivated MR from regulated plant-in packaged form from regulated processing plant CONTINUOUS CRITICAL	Mitigating/Aggravating Factors 331A.11 (3)	RECURRING CRITICAL OR Mitigating/Aggravating Factors - 331A.11 (3)	Mitigating/Aggravating Factors 331A.11 (3)

Code #	Critical Violations		Page 5 o	of 26		
		Fine Level - 1 50% OF FINE	Fine Level - 2 60% OF FINE	Fine Level - 3 70% OF FINE	Fine Level - 4 80% OF FINE	Fine Level - 5 90% - 100% OF FINE
	3-201.17 game animals* MAJOR	Mitigating/Aggravating Factors 331A.11 (3)	Mitigating/Aggravating Factors 331A.11 (3)	commercially raised, slaughtered, & processed under an inspection program- exotic species of animals shall lawfully taken Wild game	Mitigating/Aggravating Factors 331A.11 (3)	Mitigating/Aggravating Factors 331A.11 (3)
	3-202.11 temperature* MAJOR	Mitigating/Aggravating Factors 331A.11 (3)	Mitigating/Aggravating Factors 331A.11 (3)	refrigerated, potentially hazardous food shall be at 41 degrees or below when received-except for received hot 140 degrees F or above shipped frozen-received frozen free of evidence of temperature abuse	Mitigating/Aggravating Factors 331A.11 (3)	Mitigating/Aggravating Factors 331A.11 (3)
	3-202.12 additives* MINOR	shall not contain unapproved additives or additives that exceed amounts CONTINUOUS CRITICAL	Mitigating/Aggravating Factors 331A.11 (3)	RECURRING CRITICAL OR Mitigating/Aggravating Factors - 331A.11 (3)	Mitigating/Aggravating Factors 331A.11 (3)	Mitigating/Aggravating Factors 331A.11 (3)
	3-202.13 shell eggs* MINOR	shell eggs shall be received clean & sound & shall CONTINUOUS CRITICAL	Mitigating/Aggravating Factors 331A.11 (3)	RECURRING CRITICAL OR Mitigating/Aggravating Factors - 331A.11 (3)	Mitigating/Aggravating Factors 331A.11 (3)	Mitigating/Aggravating Factors 331A.11 (3)
	3-202.14 eggs and egg products* MAJOR	Mitigating/Aggravating Factors 331A.11 (3)	Mitigating/Aggravating Factors 331A.11 (3)	liquid-frozen-dry eggs-egg products shall be obtained pasteurized	Mitigating/Aggravating Factors 331A.11 (3)	Mitigating/Aggravating Factors 331A.11 (3)

Code # Critical Violations		Page 6 o	of 26		
	Fine Level - 1 50% OF FINE	Fine Level - 2 60% OF FINE	Fine Level - 3 70% OF FINE	Fine Level - 4 80% OF FINE	Fine Level - 5 90% - 100% OF FINE
4626.0185 3-202.15 milk and milk products* MAJOR	Mitigating/Aggravating Factors 331A.11 (3)	Mitigating/Aggravating Factors 331A.11 (3)	milk products complying with Grade A standards frozen milk products, including ice cream, obtained pasteurized cheese obtained pasteurized unless alternative procedures	Mitigating/Aggravating Factors 331A.11 (3)	Mitigating/Aggravating Factors 331A.11 (3)
4626.0190 3-202.16 package integrity* MINOR	food packages shall be in good condition CONTINUOUS CRITICAL	Mitigating/Aggravating Factors 331A.11 (3)	RECURRING CRITICAL OR Mitigating/Aggravating Factors - 331A.11 (3)	Mitigating/Aggravating Factors 331A.11 (3)	Mitigating/Aggravating Factors 331A.11 (3)
4626.0195 3-202.17 ice* MINOR	ice used as a food or a cooling medium shall be made from drinking water CONTINUOUS CRITICAL	Mitigating/Aggravating Factors 331A.11 (3)	RECURRING CRITICAL OR Mitigating/Aggravating Factors - 331A.11 (3)	Mitigating/Aggravating Factors 331A.11 (3)	Mitigating/Aggravating Factors 331A.11 (3)
4626.0205 3-202.19 shellfish identification* MINOR	Mitigating/Aggravating Factors 331A.11 (3)	shellstock shall be obtained in containers bearing legible source identification tags or labels that: CONTINUOUS CRITICAL	Mitigating/Aggravating Factors 331A.11 (3)	RECURRING CRITICAL OR Mitigating/Aggravating Factors - 331A.11 (3)	Mitigating/Aggravating Factors 331A.11 (3)

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	Fine Level - 1 50% OF FINE	Fine Level - 2 60% OF FINE	Fine Level - 3 70% OF FINE	Fine Level - 4 80% OF FINE	Fine Level - 5 90% - 100% OF FINE
4626.0220 3-203.12 shellstock; maintaining identification* MINOR	Mitigating/Aggravating Factors 331A.11 (3)	except as specified in item B shellstock tags remain attached to container in which shellstock are received until empty retaining tags/labels for 90 days from date container is emptied by: CONTINUOUS CRITICAL	Mitigating/Aggravating Factors 331A.11 (3)	RECURRING CRITICAL OR Mitigating/Aggravating Factors - 331A.11 (3)	Mitigating/Aggravating Factors 331A.11 (3)
4626.0225 3-301.11 preventing contamination from hands* MAJOR	Mitigating/Aggravating Factors 331A.11 (3)	Mitigating/Aggravating Factors 331A.11 (3)	employees shall wash their hands as specifiedlimit direct hand contact minimize bare hand/arm contact with exposed food that is not ready-to-eat single-use gloves are not required if proper handwashing	Mitigating/Aggravating Factors 331A.11 (3)	Mitigating/Aggravating Factors 331A.11 (3)
4626.0230 3-301.12 preventing contamination when tasting* MAJOR	Mitigating/Aggravating Factors 331A.11 (3)	Mitigating/Aggravating Factors 331A.11 (3)	employee shall not use utensil more than once to taste food that is to be sold or served	Mitigating/Aggravating Factors 331A.11 (3)	Mitigating/Aggravating Factors 331A.11 (3)

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		Fine Level - 1 50% OF FINE	Fine Level - 2 60% OF FINE	Fine Level - 3 70% OF FINE	Fine Level - 4 80% OF FINE	Fine Level - 5 90% - 100% OF FINE
4626.0235	3-302.11 packaged and unpackaged food; separation, packaging, and segregation* MINOR	Mitigating/Aggravating Factors 331A.11 (3)	food shall be protected from cross-contamination by CONTINUOUS CRITICAL	Mitigating/Aggravating Factors 331A.11 (3)	RECURRING CRITICAL OR Mitigating/Aggravating Factors - 331A.11 (3)	Mitigating/Aggravating Factors 331A.11 (3)
4626.0245 30070	3-302.13 pasteurized eggs; substitute for shell eggs* MAJOR	Mitigating/Aggravating Factors 331A.11 (3)	Mitigating/Aggravating Factors 331A.11 (3)	pasteurized eggs or egg products shall be substituted for raw shell eggs in the preparation of	Mitigating/Aggravating Factors 331A.11 (3)	Mitigating/Aggravating Factors 331A.11 (3)
4626.0250	3-302.14 protection from unapproved additives* MINOR	protected from contamination that may result from the addition of unsafe/unapproved additives unsafe or unapproved levels of approved food/color additives CONTINUOUS CRITICAL	Mitigating/Aggravating Factors 331A.11 (3)	RECURRING CRITICAL OR Mitigating/Aggravating Factors - 331A.11 (3)	Mitigating/Aggravating Factors 331A.11 (3)	Mitigating/Aggravating Factors 331A.11 (3)
4626.0270 Sec B	3-304.11 food contact with equipment and utensils* MINOR	food shall not contact: surfaces of equipment and utensils that are not cleaned as specified in partsNOTE: probe-type price or identification tags are non- critical CONTINUOUS CRITICAL	Mitigating/Aggravating Factors 331A.11 (3)	RECURRING CRITICAL OR Mitigating/Aggravating Factors - 331A.11 (3)	Mitigating/Aggravating Factors 331A.11 (3)	Mitigating/Aggravating Factors 331A.11 (3)

Code #	Critical Violations		Page 9	of 26		
		Fine Level - 1 50% OF FINE	Fine Level - 2 60% OF FINE	Fine Level - 3 70% OF FINE	Fine Level - 4 80% OF FINE	Fine Level - 5 90% - 100% OF FINE
4626.0330 Sec A	consumer self- service operations* MINOR	Mitigating/Aggravating Factors 331A.11 (3)	unpackaged, raw animal food, including beef lamb pork poultry fish shall not be offered for consumer self-service CONTINUOUS CRITICAL	Mitigating/Aggravating Factors 331A.11 (3)	RECURRING CRITICAL OR Mitigating/Aggravating Factors - 331A.11 (3)	Mitigating/Aggravating Factors 331A.11 (3)
4626.0335	3-306.14 returned food; reservice or sale* MINOR	Mitigating/Aggravating Factors 331A.11 (3)	after being served/sold food that is unused or returned shall not be offered(except for unopened original packaged not potentially hazardous, including crackers/condiments) CONTINUOUS CRITICAL	Mitigating/Aggravating Factors 331A.11 (3)	RECURRING CRITICAL OR Mitigating/Aggravating Factors - 331A.11 (3)	Mitigating/Aggravating Factors 331A.11 (3)
4626.0340	3-401.11 raw animal foods* MAJOR	Mitigating/Aggravating Factors 331A.11 (3)	Mitigating/Aggravating Factors 331A.11 (3)	raw animal foods including eggs fish poultry meat foods containing these raw foods, shall be cooked to a temperature/time that complies with one of the following methods	Mitigating/Aggravating Factors 331A.11 (3)	Mitigating/Aggravating Factors 331A.11 (3)
4626.0345	3-401.15 microwave cooking* MAJOR	Mitigating/Aggravating Factors 331A.11 (3)	Mitigating/Aggravating Factors 331A.11 (3)	raw animal foods cooked in a microwave oven shall be rotated/stirred-covered- heated to 165 F-allowed to stand covered for two minutes	Mitigating/Aggravating Factors 331A.11 (3)	Mitigating/Aggravating Factors 331A.11 (3)
4626.0350	3-402.11 parasite destruction* MAJOR	Mitigating/Aggravating Factors 331A.11 (3)	Mitigating/Aggravating Factors 331A.11 (3)	before service/sale in ready to-eat form raw raw- marinated partially cooked or marinated-partially cooked fish other than molluscan shellfish shall be frozen throughout	Mitigating/Aggravating Factors 331A.11 (3)	Mitigating/Aggravating Factors 331A.11 (3)

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		Fine Level - 1 50% OF FINE	Fine Level - 2 60% OF FINE	Fine Level - 3 70% OF FINE	Fine Level - 4 80% OF FINE	Fine Level - 5 90% - 100% OF FINE
4626.0360	3-403.11 reheating for hot holding* MAJOR	Mitigating/Aggravating Factors 331A.11 (3)	Mitigating/Aggravating Factors 331A.11 (3)	food that is cooked, cooled, and reheated for hot holding shall be reheated so that all parts of the food reach a temperature of	Mitigating/Aggravating Factors 331A.11 (3)	Mitigating/Aggravating Factors 331A.11 (3)
4626.0385	3-501.14 cooling* MAJOR	Mitigating/Aggravating Factors 331A.11 (3)	Mitigating/Aggravating Factors 331A.11 (3)	Cooked potentially hazardous food shall be cooled	Mitigating/Aggravating Factors 331A.11 (3)	Mitigating/Aggravating Factors 331A.11 (3)
4626.0395	3-501.16 potentially hazardous food; hot and cold holding* MAJOR	Mitigating/Aggravating Factors 331A.11 (3)	Mitigating/Aggravating Factors 331A.11 (3)	Mitigating/Aggravating Factors 331A.11 (3)	during preparation, cooking, or cooling, or when time is used as the public health control potentially hazardous food shall be maintained at (140F or above-41 or below)	Mitigating/Aggravating Factors 331A.11 (3)
4626.0400	3-501.17 ready- to-eat, potentially hazardous food; date marking* MINOR	Mitigating/Aggravating Factors 331A.11 (3)	refrigerated ready-to-eat potentially hazardous food prepared & held refrigerated more than 24 hours shall be marked with-date of prep date to be consumed (7 days or less from day of prep) CONTINUOUS CRITICAL	Mitigating/Aggravating Factors 331A.11 (3)	RECURRING CRITICAL OR Mitigating/Aggravating Factors - 331A.11 (3)	Mitigating/Aggravating Factors 331A.11 (3)
4626.0405	3-501.18 ready- to-eat, potentially hazardous food; disposition* MINOR	food specified in part 4626.0400 shall be discarded if not consumed within CONTINUOUS CRITICAL	Mitigating/Aggravating Factors 331A.11 (3)	RECURRING CRITICAL OR Mitigating/Aggravating Factors - 331A.11 (3)	Mitigating/Aggravating Factors 331A.11 (3)	Mitigating/Aggravating Factors 331A.11 (3)

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		Fine Level - 1 50% OF FINE	Fine Level - 2 60% OF FINE	Fine Level - 3 70% OF FINE	Fine Level - 4 80% OF FINE	Fine Level - 5 90% - 100% OF FINE
4626.0410	3-501.19 time as public health control* MAJOR	Mitigating/Aggravating Factors 331A.11 (3)	Mitigating/Aggravating Factors 331A.11 (3)	time only, rather than time in conjunction with temperature, may be used as the public health control for	Mitigating/Aggravating Factors 331A.11 (3)	Mitigating/Aggravating Factors 331A.11 (3)
4626.0415	3-502.11 specialized processing haccp requirements* MINOR	Mitigating/Aggravating Factors 331A.11 (3)	HACCP plan shall be prepared by a food establishment before CONTINUOUS CRITICAL	Mitigating/Aggravating Factors 331A.11 (3)	RECURRING CRITICAL OR Mitigating/Aggravating Factors - 331A.11 (3)	Mitigating/Aggravating Factors 331A.11 (3)
4626.0420	3-502.12 reduced oxygen packaging; criteria* MINOR	Mitigating/Aggravating Factors 331A.11 (3)	establishment that packages potentially hazardous food using a reduced oxygen packaging method shall have a HACCP plan that contains CONTINUOUS CRITICAL	Mitigating/Aggravating Factors	RECURRING CRITICAL OR Mitigating/Aggravating Factors - 331A.11 (3)	Mitigating/Aggravating Factors 331A.11 (3)
4626.0445	3-701.11 discarding or reconditioning adulterated or misbranded food* MINOR	food that is adulterated or misbranded shall be reconditioned-not from an approved source discarded-adulterated by employee (restricted or excluded) discarded-contact with hands bodily discharges nasal or oral discharges any other means shall be discarded CONTINUOUS CRITICAL	Mitigating/Aggravating Factors 331A.11 (3)	RECURRING CRITICAL OR Mitigating/Aggravating Factors - 331A.11 (3)	Mitigating/Aggravating Factors 331A.11 (3)	Mitigating/Aggravating Factors 331A.11 (3)

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	Fine Level - 1 50% OF FINE	Fine Level - 2 60% OF FINE	Fine Level - 3 70% OF FINE	Fine Level - 4 80% OF FINE	Fine Level - 5 90% - 100% OF FINE
4-101.11 characteristics* MINOR	materials used in construction of utensils/food-contact surfaces of equipment shall not allow migration of deleterious substances impart colors odors tastes to food CONTINUOUS CRITICAL	Mitigating/Aggravating Factors 331A.11 (3)	RECURRING CRITICAL OR Mitigating/Aggravating Factors - 331A.11 (3)	Mitigating/Aggravating Factors 331A.11 (3)	Mitigating/Aggravating Factors 331A.11 (3)
4-101.14 copper; use limitation* MINOR	copper/copper alloys including brass shall not be used in contact with a food that has a pH below six(exception beer brewing operation) CONTINUOUS CRITICAL	Mitigating/Aggravating Factors 331A.11 (3)	RECURRING CRITICAL OR Mitigating/Aggravating Factors - 331A.11 (3)	Mitigating/Aggravating Factors 331A.11 (3)	Mitigating/Aggravating Factors 331A.11 (3)
4-101.15 galvanized metal; use limitation* MINOR	shall not be used for utensils/food-contact surfaces of equipment used for beverages acidic food moist food hygroscopic food CONTINUOUS CRITICAL	Mitigating/Aggravating Factors 331A.11 (3)	RECURRING CRITICAL OR Mitigating/Aggravating Factors - 331A.11 (3)	Mitigating/Aggravating Factors 331A.11 (3)	Mitigating/Aggravating Factors 331A.11 (3)

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		Fine Level - 1 50% OF FINE	Fine Level - 2 60% OF FINE	Fine Level - 3 70% OF FINE	Fine Level - 4 80% OF FINE	Fine Level - 5 90% - 100% OF FINE
Sec A (1)	4-102.11 single- service and single-use articles; characteristics* MINOR	materials shall not allow migration of deleterious substances CONTINUOUS CRITICAL	Mitigating/Aggravating Factors 331A.11 (3)	RECURRING CRITICAL OR Mitigating/Aggravating Factors - 331A.11 (3)	Mitigating/Aggravating Factors 331A.11 (3)	Mitigating/Aggravating Factors 331A.11 (3)
4626.0510	4-201.12 food temperature measuring devices* MINOR	food temperature measuring devices shall not have sensors/stems constructed of glass except CONTINUOUS CRITICAL	Mitigating/Aggravating Factors 331A.11 (3)	RECURRING CRITICAL OR Mitigating/Aggravating Factors - 331A.11 (3)	Mitigating/Aggravating Factors 331A.11 (3)	Mitigating/Aggravating Factors 331A.11 (3)
4626.0515	4-202.11 food- contact surfaces* MINOR	Mitigating/Aggravating Factors 331A.11 (3)	Multiuse food-contact surfaces shall be smooth- free of breaks, open seam cracks chips pits free of sharp internal angles corners crevices-smooth welds and joints-accessible for cleaning and inspection by CONTINUOUS CRITICAL	331A.11 (3)	RECURRING CRITICAL OR Mitigating/Aggravating Factors - 331A.11 (3)	Mitigating/Aggravating Factors 331A.11 (3)

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		Fine Level - 1 50% OF FINE	Fine Level - 2 60% OF FINE	Fine Level - 3 70% OF FINE	Fine Level - 4 80% OF FINE	Fine Level - 5 90% - 100% OF FINE
4626.0615	4-204.111 vending machines; automatic shutoff* MINOR	Mitigating/Aggravating Factors 331A.11 (3)	machine vending potentially hazardous food shall have an automatic control that prevents the machine from vending food CONTINUOUS CRITICAL		RECURRING CRITICAL OR Mitigating/Aggravating Factors - 331A.11 (3)	Mitigating/Aggravating Factors 331A.11 (3)
4626.0790	4-501.111 manual warewashing equipment; hot water sanitization temperatures* MINOR	Mitigating/Aggravating Factors 331A.11 (3)	if immersion in hot water is used for sanitizing in a manual operation the temperature of the water shall be at 171 degrees F or above CONTINUOUS CRITICAL	Mitigating/Aggravating Factors 331A.11 (3)	RECURRING CRITICAL OR Mitigating/Aggravating Factors - 331A.11 (3)	Mitigating/Aggravating Factors 331A.11 (3)
4626.0805	4-501.114 manual and mechanical warewashing equipment; chemical sanitization, temperature, ph, concentration, and hardness* MINOR	Mitigating/Aggravating Factors 331A.11 (3)	chemical sanitizer-exposure times-amount specified manufacturer's label-iodine solution shall have- quaternary ammonium compound solution shall- equipped with a visual or audible warning device-other chemical sanitizers CONTINUOUS CRITICAL	Mitigating/Aggravating Factors 331A.11 (3)	RECURRING CRITICAL OR Mitigating/Aggravating Factors - 331A.11 (3)	Mitigating/Aggravating Factors 331A.11 (3)
4626.0825	4-502.12 single service and single-use articles; required use* MAJOR	Mitigating/Aggravating Factors 331A.11 (3)	Mitigating/Aggravating Factors 331A.11 (3)	food establishment without facilities for cleaning and sanitizing kitchenware/tableware shall provide only single-use	Mitigating/Aggravating Factors 331A.11 (3)	Mitigating/Aggravating Factors 331A.11 (3)

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		Fine Level - 1 50% OF FINE	Fine Level - 2 60% OF FINE	Fine Level - 3 70% OF FINE	Fine Level - 4 80% OF FINE	Fine Level - 5 90% - 100% OF FINE
4626.084 Sec A&D	4-601.11 equipment, food- contact surfaces, non-food-contact surfaces, and utensils.* MINOR	equipment food-contact surfaces & utensils shall be clean to sight and touchwater filters used as part of a vending machine shall be cleaned or replaced CONTINUOUS CRITICAL	331A.11 (3)	RECURRING CRITICAL OR Mitigating/Aggravating Factors - 331A.11 (3)	Mitigating/Aggravating Factors 331A.11 (3)	Mitigating/Aggravating Factors 331A.11 (3)
4626.0845	4-602.11 equipment, food- contact surfaces, and utensils* MINOR	7	Mitigating/Aggravating Factors 331A.11 (3)	RECURRING CRITICAL OR Mitigating/Aggravating Factors - 331A.11 (3)	Mitigating/Aggravating Factors 331A.11 (3)	Mitigating/Aggravating Factors 331A.11 (3)
4626.0890	4-603.17 returnables; cleaning for refilling* MINOR	except as specified in items B and C, returned empty containers intended for cleaning/refilling shall be cleaned/refilled in a regulated food processing plant CONTINUOUS CRITICAL	Mitigating/Aggravating Factors	RECURRING CRITICAL OR Mitigating/Aggravating Factors - 331A.11 (3)	Mitigating/Aggravating Factors 331A.11 (3)	Mitigating/Aggravating Factors 331A.11 (3)
4626.0895	4-701.11 food- contact surfaces and utensils* MINOR	Mitigating/Aggravating Factors 331A.11 (3)	equipment food-contact surfaces & utensils shall be sanitized CONTINUOUS CRITICAL	Mitigating/Aggravating Factors 331A.11 (3)	RECURRING CRITICAL OR Mitigating/Aggravating Factors - 331A.11 (3)	Mitigating/Aggravating Factors 331A.11 (3)
4626.0900	4-702.11 before use after cleaning* MINOR	Mitigating/Aggravating Factors 331A.11 (3)	utensils and food-contact surfaces of equipment shall be sanitized before use after cleaning CONTINUOUS CRITICAL	Mitigating/Aggravating Factors 331A.11 (3)	RECURRING CRITICAL OR Mitigating/Aggravating Factors - 331A.11 (3)	Mitigating/Aggravating Factors 331A.11 (3)

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		Fine Level - 1 50% OF FINE	Fine Level - 2 60% OF FINE	Fine Level - 3 70% OF FINE	Fine Level - 4 80% OF FINE	Fine Level - 5 90% - 100% OF FINE
4626.0905	4-703.11 hot water and chemical*	Mitigating/Aggravating Factors 331A.11 (3)	after being cleaned, equipment food-contact surfaces & utensils shall be sanitized inhot water/chemical CONTINUOUS CRITICAL	Mitigating/Aggravating Factors 331A.11 (3)	RECURRING CRITICAL OR Mitigating/Aggravating Factors - 331A.11 (3)	Mitigating/Aggravating Factors 331A.11 (3)
4626.0980	5-101.11 approved source requirement* MAJOR	Mitigating/Aggravating Factors 331A.11 (3)	Mitigating/Aggravating Factors 331A.11 (3)	drinking water shall be obtained only from a source that meets the requirements specified in	Mitigating/Aggravating Factors 331A.11 (3)	Mitigating/Aggravating Factors 331A.11 (3)
	5-101.12 system flushing and disinfection* MINOR	Mitigating/Aggravating Factors 331A.11 (3)	drinking water system shall be flushed & disinfected according tobefore being placed in service after CONTINUOUS CRITICAL	Mitigating/Aggravating Factors	RECURRING CRITICAL OR Mitigating/Aggravating Factors - 331A.11 (3)	Mitigating/Aggravating Factors 331A.11 (3)
	5-101.13 bottled drinking water* MAJOR	Mitigating/Aggravating Factors 331A.11 (3)	Mitigating/Aggravating Factors 331A.11 (3)	bottled drinking water used/sold in a food establishment shall be obtained from approved sources according to	Mitigating/Aggravating Factors 331A.11 (3)	Mitigating/Aggravating Factors 331A.11 (3)
4626.0995	5-102.11 drinking water standards* MAJOR	Mitigating/Aggravating Factors 331A.11 (3)	Mitigating/Aggravating Factors 331A.11 (3)	drinking water shall meet the requirements of chapters 4715, 4720, and 4725	Mitigating/Aggravating Factors 331A.11 (3)	Mitigating/Aggravating Factors 331A.11 (3)
4626.1000	5-102.12 nondrinking water* MINOR	nondrinking water used only for air conditioning, nonfood equipment cooling, fire protection, irrigation, & other nonculinary purposes CONTINUOUS CRITICAL	Mitigating/Aggravating Factors 331A.11 (3)	RECURRING CRITICAL OR Mitigating/Aggravating Factors - 331A.11 (3)	Mitigating/Aggravating Factors 331A.11 (3)	Mitigating/Aggravating Factors 331A.11 (3)

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		Fine Level - 1 50% OF FINE	Fine Level - 2 60% OF FINE	Fine Level - 3 70% OF FINE	Fine Level - 4 80% OF FINE	Fine Level - 5 90% - 100% OF FINE
4626.1015	5-103.11 water system capacity* MINOR	Mitigating/Aggravating Factors 331A.11 (3)	water source and system shall be of sufficient capacity to meet the water demands of the food establishment	ivilitigating/Aggravating Factors	RECURRING CRITICAL OR Mitigating/Aggravating Factors - 331A.11 (3)	Mitigating/Aggravating Factors 331A.11 (3)
4626.1040	5-201.11 approved materials* MINOR	Mitigating/Aggravating Factors 331A.11 (3)	plumbing system conveying water shall be constructed and repaired with approved materials according to CONTINUOUS CRITICAL	Mitigating/Aggravating Factors 331A.11 (3)	RECURRING CRITICAL OR Mitigating/Aggravating Factors - 331A.11 (3)	Mitigating/Aggravating Factors 331A.11 (3)
4626.1045 Sec A	5-202.11 approved system and cleanable fixtures* MINOR	Mitigating/Aggravating Factors 331A.11 (3)	plumbing system shall be designed/constructed/install ed according to CONTINUOUS CRITICAL	Mitigating/Aggravating Factors 331A.11 (3)	RECURRING CRITICAL OR Mitigating/Aggravating Factors - 331A.11 (3)	Mitigating/Aggravating Factors 331A.11 (3)
4626.1055	5-202.13 backflow prevention; air gap* MINOR	Mitigating/Aggravating Factors 331A.11 (3)	air gap between the water supply inlet and flood level rim of the fixture/equipment/nonfood equipment shall be at least twice the diameter CONTINUOUS CRITICAL	Mitigating/Aggravating Factors 331A.11 (3)	RECURRING CRITICAL OR Mitigating/Aggravating Factors - 331A.11 (3)	Mitigating/Aggravating Factors 331A.11 (3)
4626.1070	5-203.11 handwashing lavatory* MAJOR	Mitigating/Aggravating Factors 331A.11 (3)	Mitigating/Aggravating Factors 331A.11 (3)	at least one handwashing lavatory, the number of handwashing lavatories necessary	Mitigating/Aggravating Factors 331A.11 (3)	Mitigating/Aggravating Factors 331A.11 (3)
4626.1075	5-203.12 toilets and urinals* MINOR	at least one toilet & not fewer than the number of toilets required by chapter 4715 CONTINUOUS CRITICAL	Mitigating/Aggravating Factors 331A.11 (3)	RECURRING CRITICAL OR Mitigating/Aggravating Factors - 331A.11 (3)	Mitigating/Aggravating Factors 331A.11 (3)	Mitigating/Aggravating Factors 331A.11 (3)

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		Fine Level - 1 50% OF FINE	Fine Level - 2 60% OF FINE	Fine Level - 3 70% OF FINE	Fine Level - 4 80% OF FINE	Fine Level - 5 90% - 100% OF FINE
4626.1085	5-203.14 backflow prevention device; when required* MINOR	plumbing system shall be installed to preclude backflow of a solid, liquid, or gas contaminant into the water supply system at each point of use CONTINUOUS CRITICAL	Mitigating/Aggravating Factors	RECURRING CRITICAL OR Mitigating/Aggravating Factors - 331A.11 (3)	Mitigating/Aggravating Factors 331A.11 (3)	Mitigating/Aggravating Factors 331A.11 (3)
4626.1090	5-203.15 backflow prevention device; carbonator* MINOR	post-mix carbonated beverage machines shall have backflow prevention that complies with chapter 4715 CONTINUOUS CRITICAL		RECURRING CRITICAL OR Mitigating/Aggravating Factors - 331A.11 (3)	Mitigating/Aggravating Factors 331A.11 (3)	Mitigating/Aggravating Factors 331A.11 (3)
4626.1095	5-204.11 handwashing lavatory* MAJOR	Mitigating/Aggravating Factors 331A.11 (3)	Mitigating/Aggravating Factors 331A.11 (3)	handwashing lavatory shall be located to allow convenient usein toilet rooms	Mitigating/Aggravating Factors 331A.11 (3)	Mitigating/Aggravating Factors 331A.11 (3)
4626.1115 Sec A	5-205.12 prohibiting cross- connection* MINOR	a person shall not create a cross-connection by connecting a pipe/conduit between the drinking water system & nondrinking water system CONTINUOUS CRITICAL	Mitigating/Aggravating Factors 331A.11 (3)	RECURRING CRITICAL OR Mitigating/Aggravating Factors - 331A.11 (3)	Mitigating/Aggravating Factors 331A.11 (3)	Mitigating/Aggravating Factors 331A.11 (3)
4626.1125	5-205.14 water reservoir of fogging devices; cleaning* MINOR	reservoir that is used to supply water to a produce fogger/similar device shall be maintained-cleaned leaning procedures shall include CONTINUOUS CRITICAL	Mitigating/Aggravating Factors 331A.11 (3)	RECURRING CRITICAL OR Mitigating/Aggravating Factors - 331A.11 (3)	Mitigating/Aggravating Factors 331A.11 (3)	Mitigating/Aggravating Factors 331A.11 (3)

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		Fine Level - 1 50% OF FINE	Fine Level - 2 60% OF FINE	Fine Level - 3 70% OF FINE	Fine Level - 4 80% OF FINE	Fine Level - 5 90% - 100% OF FINE
4626.1130 Sec A	5-205.15 system maintained in good repair* MINOR	Mitigating/Aggravating Factors 331A.11 (3)	plumbing system shall be repaired according to chapter 4715 CONTINUOUS CRITICAL	Mitigating/Aggravating Factors 331A.11 (3)	RECURRING CRITICAL OR Mitigating/Aggravating Factors - 331A.11 (3)	Mitigating/Aggravating Factors 331A.11 (3)
4626.1160	5-304.11 system flushing and disinfection* (Mobile Food) MINOR	water tank/pump/hose shall be flushed/sanitized before being placed in service after construction/repair/modificati on/periods of nonuse CONTINUOUS CRITICAL	Mitigating/Aggravating Factors	RECURRING CRITICAL OR Mitigating/Aggravating Factors - 331A.11 (3)	Mitigating/Aggravating Factors 331A.11 (3)	Mitigating/Aggravating Factors 331A.11 (3)
4626.1190	5-402.12 backflow prevention* MINOR	except as specified in items B/C a direct connection shall not exist between the sewage system and a drain originating from equipment in which foodportable equipment-utensils are placed CONTINUOUS CRITICAL	Mitigating/Aggravating Factors	RECURRING CRITICAL OR Mitigating/Aggravating Factors - 331A.11 (3)	Mitigating/Aggravating Factors 331A.11 (3)	Mitigating/Aggravating Factors 331A.11 (3)
4626.1200	5-402.14 conveying sewage* MINOR	Mitigating/Aggravating Factors 331A.11 (3)	sewage shall be conveyed to the point of disposal through an approved sanitary sewage system or other system CONTINUOUS CRITICAL	Mitigating/Aggravating Factors	RECURRING CRITICAL OR Mitigating/Aggravating Factors - 331A.11 (3)	Mitigating/Aggravating Factors 331A.11 (3)

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		Fine Level - 1 50% OF FINE	Fine Level - 2 60% OF FINE	Fine Level - 3 70% OF FINE	Fine Level - 4 80% OF FINE	Fine Level - 5 90% - 100% OF FINE
	5-403.11 approved sewage disposal system* MINOR	Mitigating/Aggravating Factors 331A.11 (3)	sewage disposed through an approved facility that is-a public sewage treatment plant or individual sewage disposal system CONTINUOUS CRITICAL	Mitigating/Aggravating Factors 331A.11 (3)	RECURRING CRITICAL OR Mitigating/Aggravating Factors - 331A.11 (3)	Mitigating/Aggravating Factors 331A.11 (3)
	6-501.111 controlling pests* MINOR	Mitigating/Aggravating Factors 331A.11 (3)	presence of insects/rodents/other pests shall be controlled byif pests are found, using trapping devices/other means of pest control specified in parts 4626.1610, 4626.1650, and 4626.1655 CONTINUOUS CRITICAL	Mitigating/Aggravating Factors 331A.11 (3)	RECURRING CRITICAL OR Mitigating/Aggravating Factors - 331A.11 (3)	Mitigating/Aggravating Factors 331A.11 (3)
	6-501.115 prohibiting animals* MINOR	except as specified in items B and C, live animals shall not be allowed on the premises of a food establishment CONTINUOUS CRITICAL	Mitigating/Aggravating Factors 331A.11 (3)	RECURRING CRITICAL OR Mitigating/Aggravating Factors - 331A.11 (3)	Mitigating/Aggravating Factors 331A.11 (3)	Mitigating/Aggravating Factors 331A.11 (3)
	7-101.11 identifying information; prominence* MINOR	Mitigating/Aggravating Factors 331A.11 (3)	containers of poisonous or toxic materials and personal care items shall bear a legible manufacturer's label CONTINUOUS CRITICAL		RECURRING CRITICAL OR Mitigating/Aggravating Factors - 331A.11 (3)	Mitigating/Aggravating Factors 331A.11 (3)

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	Fine Level - 1 50% OF FINE	Fine Level - 2 60% OF FINE	Fine Level - 3 70% OF FINE	Fine Level - 4 80% OF FINE	Fine Level - 5 90% - 100% OF FINE
4626.1595 7-102.11 common name* MINOR	Mitigating/Aggravating Factors 331A.11 (3)	working containers for storing cleaners-sanitizers-other poisonous/toxic materials taken from bulk supplies shall be clearly-individually identified with common name of the material CONTINUOUS CRITICAL	Mitigating/Aggravating Factors 331A.11 (3)	RECURRING CRITICAL OR Mitigating/Aggravating Factors - 331A.11 (3)	Mitigating/Aggravating Factors 331A.11 (3)
4626.1600 7-201.11 separation* MINOR	Mitigating/Aggravating Factors 331A.11 (3)	poisonous or toxic materials shall be stored so they cannot contaminate food- equipment-utensils-etc. by CONTINUOUS CRITICAL	Mitigating/Aggravating Factors	RECURRING CRITICAL OR Mitigating/Aggravating Factors - 331A.11 (3)	Mitigating/Aggravating Factors 331A.11 (3)
4626.1610 7-202.12 conditions of use* MINOR	Mitigating/Aggravating Factors 331A.11 (3)	poisonous/toxic materials shall be used according toapplied so that CONTINUOUS CRITICAL	Mitigating/Aggravating Factors 331A.11 (3)	RECURRING CRITICAL OR Mitigating/Aggravating Factors - 331A.11 (3)	Mitigating/Aggravating Factors 331A.11 (3)
4626.1615 7-203.11 poisonous or toxic material containers* MAJOR	Mitigating/Aggravating Factors 331A.11 (3)	Mitigating/Aggravating Factors 331A.11 (3)	container previously used to store poisonous or toxic materials shall not be used to store, transport, or dispense food	Mitigating/Aggravating Factors 331A.11 (3)	Mitigating/Aggravating Factors 331A.11 (3)

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	Fine Level - 1 50% OF FINE	Fine Level - 2 60% OF FINE	Fine Level - 3 70% OF FINE	Fine Level - 4 80% OF FINE	Fine Level - 5 90% - 100% OF FINE
4626.1620 7-204.11 sanitizers; criteria* MINOR	Mitigating/Aggravating Factors 331A.11 (3)	chemical sanitizers/other chemical antimicrobials applied to food-contact surfaces shall meet requirements specified in Code CONTINUOUS CRITICAL	Mitigating/Aggravating Factors 331A.11 (3)	RECURRING CRITICAL OR Mitigating/Aggravating Factors - 331A.11 (3)	Mitigating/Aggravating Factors 331A.11 (3)
4626.1625 7-204.12 chemicals for washing fruits and vegetables; criteria*	Mitigating/Aggravating Factors 331A.11 (3)	chemicals used to wash-peel raw, whole fruits/vegetables shall meet the requirements specified in Code CONTINUOUS CRITICAL	Mitigating/Aggravating Factors 331A.11 (3)	RECURRING CRITICAL OR Mitigating/Aggravating Factors - 331A.11 (3)	Mitigating/Aggravating Factors 331A.11 (3)
4626.1630 7-204.13 boiler water additives; criteria* MINOR	chemicals used as boiler water additives shall meet requirements specified in Code CONTINUOUS CRITICAL	Mitigating/Aggravating Factors 331A.11 (3)	RECURRING CRITICAL OR Mitigating/Aggravating Factors - 331A.11 (3)	Mitigating/Aggravating Factors 331A.11 (3)	Mitigating/Aggravating Factors 331A.11 (3)
4626.1635 7-204.14 drying agents; criteria* MINOR	drying agents used in conjunction with sanitization shall not conflict with MN Statutes, 31.101, subdivision 8 CONTINUOUS CRITICAL	Mitigating/Aggravating Factors 331A.11 (3)	RECURRING CRITICAL OR Mitigating/Aggravating Factors - 331A.11 (3)	Mitigating/Aggravating Factors 331A.11 (3)	Mitigating/Aggravating Factors 331A.11 (3)

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	Fine Level - 1 50% OF FINE	Fine Level - 2 60% OF FINE	Fine Level - 3 70% OF FINE	Fine Level - 4 80% OF FINE	Fine Level - 5 90% - 100% OF FINE
4626.1640 7-205.11 incidental food contact; criteria*	Mitigating/Aggravating Factors 331A.11 (3)	Mitigating/Aggravating Factors 331A.11 (3)	lubricants shall meet the req specified in CFR title 21, section 178.3570 used on food-contact surfaces-bearings-gears located on food-contact surfaceson bearings-gears that may leak drip-forced into food or onto food-contact surfaces	Mitigating/Aggravating Factors 331A.11 (3)	Mitigating/Aggravating Factors 331A.11 (3)
4626.1645 7-206.11 restricted use pesticides; criteria*	restricted use pesticides specified in part 4626.1610, item C shall meet requirements specified in CFR CONTINUOUS CRITICAL	Mitigating/Aggravating Factors 331A.11 (3)	RECURRING CRITICAL OR Mitigating/Aggravating Factors - 331A.11 (3)	Mitigating/Aggravating Factors 331A.11 (3)	Mitigating/Aggravating Factors 331A.11 (3)
4626.1650 7-206.12 rodent bait stations* MINOR	Mitigating/Aggravating Factors 331A.11 (3)	rodent bait shall be contained in a covered-tamper-resistant bait station CONTINUOUS CRITICAL	Mitigating/Aggravating Factors 331A.11 (3)	RECURRING CRITICAL OR Mitigating/Aggravating Factors - 331A.11 (3)	Mitigating/Aggravating Factors 331A.11 (3)
4626.1655 7-206.13 Sec A tracking powders; pest control and monitoring* MINOR	Mitigating/Aggravating Factors 331A.11 (3)	tracking powder pesticide shall not be used in a food establishment CONTINUOUS CRITICAL	Mitigating/Aggravating Factors 331A.11 (3)	RECURRING CRITICAL OR Mitigating/Aggravating Factors - 331A.11 (3)	Mitigating/Aggravating Factors 331A.11 (3)

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		Fine Level - 1 50% OF FINE	Fine Level - 2 60% OF FINE	Fine Level - 3 70% OF FINE	Fine Level - 4 80% OF FINE	Fine Level - 5 90% - 100% OF FINE
4626.1660	7-207.11 restriction and storage* MINOR	only those meds that are necessary for the health of employees shall be allowed in establishment requires refrigeration/storage and belongs to employees shall be labeled-located CONTINUOUS CRITICAL	Mitigating/Aggravating Factors 331A.11 (3)	RECURRING CRITICAL OR Mitigating/Aggravating Factors - 331A.11 (3)	Mitigating/Aggravating Factors 331A.11 (3)	Mitigating/Aggravating Factors 331A.11 (3)
4626.1670	7-208.11 storage* MINOR	first aid supplies for employee use shall be Labeled stored in a kit-container located to prevent contamination of food, equipment, utensils, linens, and single-service and single-use articles	Mitigating/Aggravating Factors 331A.11 (3)	RECURRING CRITICAL OR Mitigating/Aggravating Factors - 331A.11 (3)	Mitigating/Aggravating Factors 331A.11 (3)	Mitigating/Aggravating Factors 331A.11 (3)
4626.1680	7-301.11 poisonous or toxic materials; separation* MINOR	Poisonous - toxic materials shall be stored & displayed for retail sale so they cannot contaminate food, equipment, utensils, linens, & singleservice & single-use articles by		RECURRING CRITICAL OR Mitigating/Aggravating Factors - 331A.11 (3)	Mitigating/Aggravating Factors 331A.11 (3)	Mitigating/Aggravating Factors 331A.11 (3)
4626.1665	7-207.12 refrigerated medicines; storage* MINOR	meds belonging to employees- children in a day care that require refrigeration and are stored in a food refrigerator shall be CONTINUOUS CRITICAL	Mitigating/Aggravating Factors 331A.11 (3)	RECURRING CRITICAL OR Mitigating/Aggravating Factors - 331A.11 (3)	Mitigating/Aggravating Factors 331A.11 (3)	Mitigating/Aggravating Factors 331A.11 (3)

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		Fine Level - 1 50% OF FINE	Fine Level - 2 60% OF FINE	Fine Level - 3 70% OF FINE	Fine Level - 4 80% OF FINE	Fine Level - 5 90% - 100% OF FINE
4626.1690	8-103.10 variance request; procedures* MINOR	a party may ask the regulatory authority to grant a variancea variance shall not be granted CONTINUOUS CRITICAL	Mitigating/Aggravating Factors	RECURRING CRITICAL OR Mitigating/Aggravating Factors - 331A.11 (3)	Mitigating/Aggravating Factors 331A.11 (3)	Mitigating/Aggravating Factors 331A.11 (3)
4626.1695	Criteria for decision* MINOR	regulatory authority may grant a variance if CONTINUOUS CRITICAL		RECURRING CRITICAL OR Mitigating/Aggravating Factors - 331A.11 (3)	Mitigating/Aggravating Factors 331A.11 (3)	Mitigating/Aggravating Factors 331A.11 (3)
4626.1700	8-103.12 conditions; haccp; notification of decision* MINOR	in granting a variance the regulatory authority may attach conditionsif a HACCP plan is required to verify CONTINUOUS CRITICAL	Mitigating/Aggravating Factors 331A.11 (3)	RECURRING CRITICAL OR Mitigating/Aggravating Factors - 331A.11 (3)	Mitigating/Aggravating Factors 331A.11 (3)	Mitigating/Aggravating Factors 331A.11 (3)
4626.1710	Renewal of variance* MINOR	request for the renewal of a variance shall be submitted in writing 30 days before its expiration CONTINUOUS CRITICAL	Mitigating/Aggravating Factors 331A.11 (3)	RECURRING CRITICAL OR Mitigating/Aggravating Factors - 331A.11 (3)	Mitigating/Aggravating Factors 331A.11 (3)	Mitigating/Aggravating Factors 331A.11 (3)
4626.2010	Food Manager Certification MINOR	request for the renewal of a variance shall be submitted in writing 30 days before its expiration CONTINUOUS CRITICAL	Mitigating/Aggravating Factors 331A.11 (3)	RECURRING CRITICAL OR Mitigating/Aggravating Factors - 331A.11 (3)	Mitigating/Aggravating Factors 331A.11 (3)	Mitigating/Aggravating Factors 331A.11 (3)

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		Level - 1 OF FINE	Fine Level - 2 60% OF FINE	Fine Level - 3 70% OF FINE	Fine Level - 4 80% OF FINE	Fine Level - 5 90% - 100% OF FINE				
NON-CRITICAL VIOLATIONS										
	1st Appea 2nd Appea 3rd Appea	m Fine 310.05 (7) rance - \$150 arance - \$250 arance - \$500 arance - \$1,000								
COMP #	ritical lations									
		Level - 1 OF FINE	Fine Level - 2 60% OF FINE	Fine Level - 3 70% OF FINE	Fine Level - 4 80% OF FINE	Fine Level - 5 90% - 100% OF FINE				
ALL NON-ALL NO CRITICAL CODE #'s	CAL & TER 341A Mitigating/Ag		CONTINUOUS NON-CRITICAL OR itigating/Aggravating actors - 331A.11 (3)	RECURRING NON-CRITICAL OR Mitigating/Aggravating Factors - 331A.11 (3)	NUMEROUS NON-CRITICAL OR Mitigating/Aggravating Factors - 331A.11 (3)	Mitigating/Aggravating Factors 331A.11 (3)				